



## Hors D'Oeuvres

### Hors D'oeuvres Package Options

The following packages are priced per guest. Please select five hors d'oeuvres from one individual package. A la carte options may be added to any package. If you would like to add Dessert or Beverages to your reception please see our Refreshments, Dessert and Beverage Packages. No substitutions please.

#### Honest Hors D' Oeuvres

First Hour – \$17.50

Second Hour – \$4.50 Additional

#### Cold Selections

##### **Vegetable Crudité (Vegan)\***

Fresh Cut Seasonal Vegetables served with House Made Dip

##### **Mediterranean Hummus (Vegan)\***

Choice of One Hummus Flavor served with Toasted Pita Triangles, Baby Carrots and Broccoli Florets

- Classic
- Roasted Garlic
- Sundried Tomato
- Black Olive

##### **Artichoke and Parmesan Crostini**

Creamy Roasted Garlic and Artichoke Puree garnished with Chopped Tomato served with Herbed Crostini

##### **Southwestern Black Bean with Crostini**

Whipped Black Beans and South-of-the-Border Spices served with Chile Spiced Crostini

##### **Baba ghanoush (Vegan)\***

Hearty Spread of Eggplant, Tahini, Lemon Juice and Garlic served with Spiced Pita Chips

##### **Italian Bruschetta (Vegan)\***

Diced Fresh Tomatoes, Savory Garlic and Bright Basil served with Herbed Crostini

#### Hot Selections

##### **Buffalo Chicken Spring Rolls**

Tender Chicken with Celery, Carrots, Blue Cheese and Spicy Sauce in a Spring Roll Wrapper

##### **Spanakopita**

Delicate Phyllo Triangles filled with Spinach and Feta

##### **Savory Stuffed Mushrooms**

Florentine or Sweet Sausage and Parmesan Cheese Stuffing

##### **Chicken Wings**

Gently Spiced Chicken Wings glazed with Thai Sweet Chili-Soy Sauce or Traditional Buffalo sauce

##### **Franks in a Blanket**

Miniature Hot Dogs Wrapped in Puff Pastry served with Spicy Deli Mustard

##### **Moroccan Magic (Vegan)**

North African Spiced Eggplant, Zucchini, Raisins, Couscous and Almonds Wrapped in Puff Pastry

##### **Scallion Pancakes (Vegan)**

Scallions in a Crispy-Tender Pancake Served with Ginger-Soy Sauce

### Hors D' Oeuvres Objection

First Hour – \$22.25

Second Hour – \$6.00 Additional

#### Cold Selections

##### **Belgium Endive with Crab and Corn Salad**

Jumbo Lump Crab Meat and Roasted Corn Salad served on Purple Belgium Endive

##### **Traditional Maki**

Avocado-Cucumber (vegan) or California Sushi Rolls served with Soy Sauce, Pickled Ginger and Wasabi

##### **Vietnamese Summer Rolls (Vegan)**

Fresh Vegetables and Glass Noodles wrapped in Delicate Rice Paper with Honey Soy Ginger dipping sauce

**Cheese Board\***

Imported Cheeses served with Fruit, Artisanal Breads and Variety of Spreads Including Truffle-Honey, Quince Paste and Fig Jam

**Roasted Eggplant Caponata**

Small Diced Roasted Eggplant and Tomato Served with Herb Crostini

**Brie and Almond Canapé**

Whipped Brie in a Filo Cup garnished with Fig Jam and Toasted Sliced Almonds

**Hot Selections****Risotto Arancini**

Mini Risotto Balls stuffed with Smoked Mozzarella Cheese served with Spicy Marinara Sauce

**Southwestern Pulled Chicken Canapé**

Pulled Spicy Chicken and Black Bean Puree on Blue Corn Chip dotted with Avocado Cream

**Fresh Baked Mini Tartlet Shells (Please Choose One of the Following Fillings)**

- Pulled Barbequed Chicken with Spicy Jack Cheese
- Wild Mushroom and Savory Goat Cheese
- Herbed Smoked Salmon Mousse
- “Philly” Cheesesteak with Onions, Peppers and Cheddar Cheese

**Mini Arepas**

Crispy adobo spiced corn cakes with cilantro aioli

**Chicken or Vegetable Samosa**

Traditional Chicken or Vegetable Samosa with Potatoes and Peas

**Mini Beef Wellington**

Beef Tenderloin Accented with Mushroom Glaze in French-Style Puff Pastry

**Smoked Mozzarella Profiterole**

Pastry Crust filled with Smoked Mozzarella, Cream Cheese and Fresh Herbs

**Vegetable Spring Rolls (Vegan)**

Savory Asian Vegetables Rolled in a Crispy Spring Roll Wrapper

**Traditional Asian Dumplings**

Gingered Chicken, Savory Shrimp or Sesame-Asian Vegetables (vegan) Wrapped in Tender Dumpling Skin

**Classic Sliders**

Please Choose One of the Following Sandwiches

- All Beef Slider with American Cheese, Tomato, Pickles and Thousand Island Dressing
- Turkey Burger with Avocado and Jack Cheese
- Barbequed Pulled Pork with Aged Cheddar and Pickles
- Grilled Eggplant, Fresh Mozzarella and Tomato with Balsamic Glaze

**Apple Chutney and Brie Beggars Purses**

Spiced Apple-White Wine Chutney and Brie in Filo Dough Beggars Purses

**Hors D'Oeuvres Oath**

First Hour – \$34.00

Second Hour – \$8.50 Additional

**Cold Selections****Sushi**

Assorted Traditional and Vegetarian Sushi and Maki served with Wasabi, Pickled Ginger and Soy Sauce

**Roasted Red Bliss Potato**

With Gorgonzola Mousse and Dried Figs

**Polenta Cake with Wild Mushroom Tapenade**

Mini Polenta Cakes topped with Roasted Wild Mushrooms and Aged Balsamic

**Filet on Toast**

Sliced Fillet Mignon served on Crostini with Horseradish Aioli

**Gazpacho and Crab Shooters**

A Refreshing Shot of Chilled Tomato Cucumber Soup topped with Jumbo Lump Crab Meat

**Ginger Tuna Crisps**

Seared Asian Style Tuna served with Cucumber and Picked Ginger on Rice Crisp Crackers

**Chilled Asparagus with Smoked Salmon**

Steamed Asparagus Tips wrapped with Thinly Sliced Smoked Salmon with Dill Yogurt Cream

**Hot Selections****Mushroom Truffle Risotto**

Creamy Mushroom Risotto and Black Truffle Oil in a Crispy Phyllo Bundle

**Plantain Shrimp**

Tropical Skewered Shrimp Coated in Crispy Plantain-Rum Crust

**Coconut Shrimp**

Coconut Shrimp Served with Sweet Chili or Spicy Apricot Sauce

**Crab Cakes**

Crispy Crab Cakes Served with a Spicy Cajun Aioli

**Peking Duck Spring Roll**

Hoisin Shredded Duck Rolled in a Spring Roll Wrapper

**Malaysian Satay**

Beef or Chicken Skewers with Spicy Peanut Sauce

**Beef Skewers with Chimichurri Sauce**

Tender Slices of Beef Weaved onto Skewers and served with Classic Chimichurri

**Mini Southwest Steak Crisps**

Crispy Tortillas Filled with Sirloin, Onions, Peppers and Spicy Jack Cheese

**A La Carte Additions**

<b>Roasted Spicy or Sweet Candied Nuts (Vegan)*</b>	<b>\$2.50</b>
<b>Vegetable Crudité (Vegan)*</b> Fresh Cut Vegetables served with Seasonal Dip	<b>\$4.50</b>
<b>Hummus Mezze Platter*</b> Traditional Hummus Served with Mediterranean Accompaniments Including Feta Cheese, Diced Tomatoes, Cured Olives, Red Onions and Zatar Dusted Pita Chips	<b>\$5.75</b>
<b>Vegetable Antipasto Plate (Vegan)*</b> Roasted Peppers and Cauliflower, Marinated Artichokes and Mushrooms, Mixed Olives, Caramelized Onions, Sundried Tomatoes and Assorted Breads	<b>\$5.00</b>
<b>Italian Antipasto Display*</b> Italian Meats and Cheeses, Sweet Roasted Peppers, Hot Stuffed Cherry Peppers, Marinated Sundried Tomatoes, Olives, Artichokes and Mushrooms Bread Sticks and Crusty Italian Bread	<b>\$9.50</b>
<b>Assorted Imported Cheeses*</b> Served with Crackers, Fruit, Artisanal Breads and an Assortment of Spreads Including Truffle Honey, Quince Paste and Fig Jam	<b>\$8.00</b>

\*Denotes stationary items.

**Please note:**

A waiter fee or delivery charge is required for all functions that contain food and/or beverage. The waiter fee is \$27.00 per hour/per waiter with a 5 hour minimum per waiter. The number of waiters varies according to the food and beverage requested.